

This listing of claims will replace all prior versions of the claims in the application:

### **Listing of Claims**

1(Currently amended).        A food composition comprising:  
a perishable solid food material; and,  
an anti-caking composition dispersed in or on the perishable food material, the anti-caking composition having a carbonate-based core material encapsulated by a hydrophobic material, wherein the food material has a moisture content greater than 20%.

2(Original).    The food composition of Claim 1, wherein the carbonate-based core material comprises calcium carbonate, sodium carbonate, magnesium carbonate, potassium carbonate, alkaline earth metal carbonate, ammonium carbonate, sodium bicarbonate, ammonium bicarbonate or combinations thereof.

3(Original).    The food composition of Claim 1, wherein the hydrophobic material comprises lecithin, oil soluble colors, mineral oil, vegetable oil, hydrogenated vegetable oil, wax or animal fat.

4(Original).    The food composition of Claim 1, wherein the anti-caking composition is provided in an amount of from about 0.5% to 6% by weight of the food composition.

5(Original).    The food composition of Claim 1, wherein the food material has a moisture content greater than 30%.

6(Original).    The food composition of Claim 1, wherein the food material has a pH lower than 7.0.

7(Original).    The food composition of Claim 1, wherein the carbonate-based core material has a mean particle size of about 20 micron.

8(Original). The food composition of Claim 1, wherein the hydrophobic material is provided in an amount of from about 1-20% by weight of the anti-caking composition.

9(Original). The food composition of Claim 1, wherein the hydrophobic material is provided in an amount of from about 20-50% by weight of the anti-caking composition.

10(Original). The food composition of Claim 1, wherein the anti-caking composition is combined with an anti-caking material in a ratio of about 1:1.

11(Original). The food composition of Claim 1, wherein the food material is cheese.

12(Original). A food composition comprising:

a perishable solid food material having a moisture content of at least 30% and having a pH less than 7; and,

an anti-caking composition dispersed in or on the perishable food material, the anti-caking composition having a carbonate-based core material encapsulated by a hydrophobic material.

13(canceled).

14(canceled).

15(canceled).

16(canceled).

17(canceled).

18(Currently amended). A method for making a food composition ~~an encapsulated anti-caking agent~~ comprising the steps of:

- a. providing a carbonate-based core material;
- b. providing a hydrophobic material; and
- c. encapsulating the carbonate-based core material with the hydrophobic material to obtain an encapsulated carbonate-based material wherein the rate of carbon dioxide formation from the encapsulated carbonate-based material upon exposure to moisture is less than the rate of carbon dioxide formation from the carbonate-based material before encapsulation, upon exposure to moisture; and
- d. dispersing the encapsulated carbonate-based material in a food material having a moisture content greater than 20%.

19(Original). The method of claim 18, wherein the carbonate-based core material comprises calcium carbonate, sodium carbonate, magnesium carbonate, potassium carbonate, alkaline earth metal carbonate, ammonium carbonate, sodium bicarbonate, ammonium bicarbonate or combinations thereof.

20(Original). The method of claim 18, wherein the carbonate-based core material has a mean particle size greater than 0.2 microns.

21(Original). The method of claim 18 wherein the carbonate-based core material has a mean particle size of 5 to 100 microns.

22(Original). The method of claim 18, wherein the hydrophobic coating material comprises lecithin, oil soluble colors, mineral oil, vegetable oil, hydrogenated vegetable oil, wax or animal fat.

23(Original). The method of claim 18, wherein the hydrophobic coating material comprises about 0.01% to about 50% by weight of anti-caking agent.

24(Original). The method of claim 18, wherein the hydrophobic coating material comprises about 1% to about 20% by weight of anti-caking agent.

25(Original). The method of claim 18, wherein when the hydrophobic coating material is solid at room temperature, the hydrophobic coating material comprises at least 0.1% by weight of the anti-caking agent.

26(Original). The method of claim 18, wherein the hydrophobic coating material is solid at room temperature and the hydrophobic coating material comprises from about 0.5% to about 50% by weight of the anti-caking agent.

27(Original). The method of claim 18, wherein the hydrophobic coating material is solid at room temperature and the hydrophobic coating material comprises at from about 20% to about 50% by weight of the anti-caking agent.

28(Original). The method of claim 18, wherein the carbonate-based core material is encapsulated by the hydrophobic material by atomizing the hydrophobic material onto the carbonate-based core material.

29(Original). The method of claim 18, wherein the carbonate-based core material is encapsulated by the hydrophobic material by spraying the hydrophobic material onto the carbonate-based core material.

30(Original). The method of claim 18, wherein the carbonate-based core material is encapsulated by the hydrophobic material by a fluid bed.

31(Original). The method of claim 18, wherein the carbonate-based core material is encapsulated by the hydrophobic material by heating and blending the hydrophobic material with the carbonate-based core material.

32(Original). The method of claim 18, wherein the carbonate-based core material is encapsulated by the hydrophobic material by spray chilling the hydrophobic material onto the carbonate-based core material.

33(Canceled).

34(Canceled).

35(Canceled).

36(Canceled).

37(Canceled).

38(Canceled).

39(Canceled).

40(Canceled).

41(Canceled).

42(Canceled).

43(Canceled).

44(Canceled).

45(Canceled).